



CARTE

Starters

- SEA TRIPTYCH (saumon and fennel – marlin with pink pepper – shrimps* with ginger) Euro 16,00
- KING PRAWNS* WITH LARD FLAMBÉ WITH WHISKY Euro 16,00
- BEEF CARPACCIO SERVED WITH FONDUTA, CELERY AND WALNUTS Euro 15,00
- BLACK BREAD SERVED WITH CHESTNUTS, BUTTER, HONEY AND LARD Euro 10,00
- TRADITIONAL COLD CUTS OF THE VALLEY Euro 12,00
- COTECHINO (PORK SAUSAGE) SERVED WITH POTATOES AND FONDUTA Euro 10,00
- CHEF'S INTERPRETATION OF AOSTA VALLEY SALAD (vegan) Euro 10,00
(valerian, walnuts, polenta crusts, apples, potatoes, mixed berries, soy yogurt sauce)

Main courses

- TAGLIOLINI* SQUID INK STYLE WITH PRAWNS* AND CHERRY TOMATOES Euro 14,00
- RISOTTO GORGONZOLA AND PEAR STYLE WITH PORTO SAUCE Euro 12,00
- RAVIOLI DEL PLIN* IN GRAVY SAUCE WITH BLACK TRUFFLE Euro 12,00
- BUCKWHEAT DUMPLINGS IN VALPELLINENTZE STYLE
(CABBAGE, POTATOES, CHEESE) Euro 12,00
- POLENTA CONCIA (WITH CREAMY FONTINA) Euro 10,00
- FONDUTA SERVED WITH CROUTONS Euro 12,00
- WHOLE SPAGHETTI WITH BROCCOLIS*, CHERRY TOMATOES AND
CHICKPEA'S CREAM(vegan) Euro 11,00

Second courses

- SEABASS* MEDITERRANEAN STYLE WITH BUTTER JACKDAWS AND PAN-FRY FRIES Euro 18,00
- GREEN PEPPERED TENDERLOIN WITH FRENCH FRIES* AND SPINACHES WITH BUTTER* Euro 20,00
- SLICED STEAK SERVED WITH BLEU D'AOSTE CHEESE AND POLENTA Euro 20,00
- BOAR MEAT STEW IN RED WINE STYLE SERVED WITH POLENTA Euro 15,00
- LAMB* YOKE WITH HERBS SERVED WITH GRILLED VEGETABLES Euro 18,00
- SCALOPPA ALLA VALDOSTANA (BREADED ESCALOPE DRESSED WITH HAM AND FONTINA) SERVED WITH FRENCH FRIES* Euro 12,00
- GRILLED VEGETABLES WITH NERONE FINE BROWN RICE AND CURRY (vegan) Euro 11,00

Desserts

- APPLE STRUDEL* WITH CINNAMON ICE CREAM Euro 8,00
- CREMA DI COGNE Euro 8,00
- ZABAGLIONE (EGGNOG) WITH VANILLA ICE CREAM Euro 8,00
- PUFF PASTRY* WITH MIXED BERRIES Euro 8,00
- SOY YOGURT CREAM WITH MIXED BERRIES (vegan) Euro 8,00

COVER Euro 3,00

We kindly inform our Customers that:

(*) frozen origin product

(**) home made preparation, abated at -18° in order to keep intact the organoleptic qualities.

In case of fresh product use, it will be our pleasure to inform you.

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